

First Annual Boil Master Crawfish Cook-Off: Contestant Rules

- 1. Eligibility:** The competition is open to all participants who are 18 years of age or older, including both amateurs and professionals.
- 2. Team Formation:** A maximum of 25 teams will be accepted into the competition on a first-come, first-served basis, determined by receipt of payment.
- 3. Entry Fee:** A non-refundable entry fee of \$150 per team is required, payable via Shopify. An accompanying entry form must be completed to ensure we have all necessary team information.
- 4. Equipment:** Teams are responsible for providing their own cooking utensils, ice, crawfish, equipment, and optional tent and booth decorations. Teams may also bring decorated bowls for serving crawfish to the public. Note: The Coliseum will supply the presentation container for judges.
- 5. Team Composition:** Each team may comprise up to four members. The team captain will be provided with four admission passes, wristbands for competition area access, and parking.
- 6. Team Guests:** Team guests are allowed in the cook-off area throughout the day, provided they have purchased guest wristbands in advance. Prices are \$25 for adults and \$10 for children under 12.
- 7. Setup:** Teams may commence setup at 8:00 a.m. on Saturday, June 10th. Vehicles are permitted on event grounds for unloading but must be relocated to the general parking lot by 10:30 a.m.
- 8. Booth Locations:** Booth locations will be assigned on a first-come, first-served basis.
- 9. Competition Area:** The competition area will be roped off. Wristbands are required for entry by team members and guests. The public can purchase tickets online or outside the competition area.
- 10. Crawfish Provision:** Teams will be provided with one sack of crawfish and may purchase additional crawfish from an outside vendor. After 3:00 p.m., teams are permitted to sell their crawfish.
- 11. Judging Criteria:** Judges' scoring will be based solely on the crawfish – considering appearance, firmness/ease of peeling, and taste – on a scale of 1-10.
- 12. Safety & Cleanliness:** Teams are responsible for maintaining a clean and safe boiling and serving area. Propane tanks must be in good working order and up to code.

13. Alcohol Policy: Contestants aged 21 and older may bring coolers with alcoholic beverages for their team's consumption only, which must be kept in the boiling area. When the competition concludes, coolers must be returned to team vehicles. Public distribution of alcohol is strictly prohibited and will result in immediate disqualification.

14. Judging Time: Teams will be randomly assigned a time to present their dish for judging. Failure to meet the designated time may result in disqualification unless the Cook-Off Manager has been notified in advance. All decisions made by the judges are final.

15. Competition Timeline: Judging will commence at a time determined by the Cook-Off Manager on the day of the competition, considering the number of entered teams. The final pot of crawfish must be cooked no later than 4:30 p.m.

16. Prizes: Cash prizes in two categories (Judges' Choice and People's Choice) will be awarded as follows: \$3000, \$2000, & \$1000.

17. Signage & Sponsorship: While Boil Master will provide a standard sign identifying each team, teams may also display banners at their booth to identify their team or sponsors. Sponsor materials may be placed on tables or at booths for public viewing, but no sales or couponing are permitted. Any offensive

Verification

I, _____, team captain for _____
verify that I have read the rules and procedures for the 2023 Crawfish Cook-Off and agree to abide by them.

Signature Date: